

LACALITA

DINNER

SMALL PLATES

CHIPS + SALSA (v)
crispy tortillas, guacamole, roasted cherry tomato | 55

TOSTADITA LACALITA (v) (4pc) toasted tortilla, pepita, labneh, salsa seca | 60

TAQUITO ATUN (3pc) ahi poke, avocado, jalapeño, chipotle mayo, crispy corn tortillas | 60

BBQ CORN (v) parmesan, guajillo rib sauce | 40

FRIED CALAMARI crispy kale, coriander mayo | 95

SMOKED BRISKET SLIDER | 80

CAULIFLOWER POPCORN (v)
tempura battered, parmesan, romesco | 70

PRAWN COCKTAIL
avocado, green apple, fennel, chipotle in baby romaine cups | 110

FUNDIDO (p) (g)
chorizo cheese fondue dip & tortilla chips | 95

NACHOS (g) | 90
grilled cheesy tortilla chips, pico de gallo, bean puree, guacamole, sour cream
ADD chicken | 30 mochos beef | 50 jackfruit | 20

CEVICHE fresh snapper, lime & ginger leche de tigre, cherry tomatoes, chives | 80

TAQUERIA

TACOS

Tacos come in 3 pieces, served in daily fresh corn tortillas and cabbage salad

BAJA FISH
tempura barramundi, jalapeño aioli, salsa verde avocado | 95

CHICKEN ADOBO
pineapple adobo, chipotle mayo, cherry tomatoes | 90

CARNE ASADA
wagyu skirt steak, habanero mayo, tomato salsa | 145

JACKFRUIT (v)
adobo braised with guacamole, pineapple salsa + crispy jackfruit | 85

AL PASTOR (p)
12 hour pork shoulder, achiote salsa, mex relish, chicharones | 95

QUESADILLAS

Toasted & cheese filled flour tortillas with salsa roja, house sour cream, guacamole

MOCHOMOS (g)
slow braised beef pico de gallo | 90

QUESO (v) (g)
three cheese and caramelised onion | 85

CHIPOTLE CHICKEN (g)
with zucchini, mozzarella | 85

MAINS

LAMB BIRRIA
Guerrero slow cooked lamb shoulder | 320

WOOD SMOKED BRISKET
48 hour slow cooked and smoked, tarragon corn crema, arbol dukkah, fermented curtido salad | 300

BBQ CHICKEN + MOLE
half bird, brined & roasted, garlic sprouts, mole poblano | 120

BARRAMUNDI VERACRUZANA
crispy skin fillet, cauliflower puree, pressed tomatoes, olives, capers, fennel, preserved lemon, jalapeño | 145

FAJITAS
sizzling plate of peppers, onions zucchini tortillas + condiments
chicken | 190 wagyu skirt steak | 315 mushroom | 140

SIDES & SALADS

SWEET POTATO CHIPS
hand cut with chipotle mayo | 40

KALE SALAD (v)
curly kale & red cabbage w mint, coriander, parmesan, roasted peanuts | 55

SHIMEJI MUSHROOMS (v)
garlic & chili salsa | 60

STEAMED GREENS (v)
beans, broccoli, preserved lemon, arbol dukkah | 50

ANNATTO CAESAR (p)
our take on the classic - baby gem, bacon, capers, anchovies, croutons, parmesan, tangy achiote dressing | 105

POT BEANS
tomato arbol sauce, avocado, sour cream | 55
As a main with rice & corn tortillas + 45

MEXICAN RICE (v) lime, coriander | 35

TORTILLAS (v) 4pcs corn or flour | 15 / 20

DESSERTS

CHURROS (g) (4pc)
cinnamon sugar, chocolate dipping sauce | 45
Deluxe - add scoop of ice cream, nuts | 30

TRES LECHES (g)
vanilla sponge cake, whipped cream, salted dulce de leche, chocolate crumble | 55

CREME BRULEE
with a twist of orange | 65

SHARING

FEED US

Can't decide? Try our selections...for two or more of you...

DATE NIGHT
Ceviche, Al Pastor tacos, BBQ Chicken Mole, Mex Rice, Greens, Tres Leches | 380

PARTY NIGHT
Chips + Salsa, Cauli Popcorn, Tostadita Lacalita, Fish Tacos, Brisket, Mex Rice, Greens, Churros | 580



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Our home made corn tortillas are gluten free
(v) vegetarian (p) pork product (g) gluten

All prices in '000s of Rupiah + 6% service charge & 10% local govt tax